



May 14, 2021
Renewed

Permit No. QC 1439

MASTER PERMIT FOR THE SHIPMENT OF CARAMBOLA FRUIT FROM FLORIDA TO CALIFORNIA

Under authority of Title 3, California Code of Regulations (CCR), Section 3154 (Secretary May Issue Special Permits), permission is granted to the Florida Department of Agriculture and Consumer Services (FDACS) to authorize certified production areas in Florida with production area growers under compliance to ship carambola fruit to California that would otherwise be prohibited by CCR, Section 3252, Caribbean Fruit Fly (caribfly) Exterior Quarantine, under the following conditions:

FDACS shall ensure that the following conditions are met:

I. PRODUCTION AREA

- A. Carambola fruit destined to California shall be produced in areas where FDACS has determined, through means such as trapping or other surveys, that the caribfly does not occur within 300 feet (91.44 m) of the Approved Production Area and the appropriate pest risk mitigations (listed below) are being followed.

II. PROGRAM APPROVAL & CERTIFICATION PROCEDURES – Carambola fruit can be approved and certified as “free from” caribfly under a two-stage process as described in the following conditions.

- A. Each year FDACS will approve Growers, Packing Houses and Shippers for the current season, and identify them by email approximately 30 days prior to the start of the shipping season as participating in the FDACS Caribbean Fruit Fly Protocol Program for Carambola Fruit. Each Grove, Packing House and Shipper will have assigned identification numbers as prescribed by FDACS. This information shall be emailed to permits@cdfa.ca.gov.
- B. Growers must be first identified as an Approved Production area. A current map shall be sent to CDFA prior to the start of the shipping season and corresponding with the start of trapping.
- C. Each production area will be surrounded by a buffer zone of 300 feet (91.44 m).
- D. Trap surveys in the production area and the buffer zone will be conducted by FDACS according to the following standards:
 - 1. Torula-yeast baited McPhail traps (Appendix C) will be set in the production area and the buffer zone adjoining the production area at the density of 15 traps per square mile. Areas with no hosts do not need to be trapped; examples of such areas are pastures and marshlands. Trap density is pro-rated to account for any no-host areas, which may



result in less than 15 traps within the square mile if portions of areas do not have host material.

- a. Trap servicing will be conducted weekly beginning 30 days prior to projected harvest.
 - b. Trap attractants and trap survey reports will be in accordance with Section IV - Trap Survey.
- E. Following approval by FDACS, Carambola Production Areas can next be certified under the FDACS Caribbean Fruit Fly Protocol Program. The area is considered Certified once the Protocol requirements of a Certified Production Area have been met. These requirements are: (1) First of season Negative trapping results and (2) Pre-harvest bait treatments have continued for at least 30 days. FDACS will email confirmation of:
1. Initial Negative trapping results as determined by FDACS and communicated by email to CDFA permits@cdfa.ca.gov.
 2. Confirmation of Treatment as communicated by email to CDFA permits@cdfa.ca.gov. Carambola fruit production areas are treated using bait spray formulations listed under Section V - Bait Spray Formulas.
 - a. Pre-harvest bait treatments must begin 30 days before the beginning of harvest and continue through the end of fruit harvest.
 - b. The approved application intervals for Malathion and Spinosad are listed under Section V - Bait Spray Formulas.

III. MEASURES TO BE TAKEN IF CARIBFLY IS FOUND IN A PRODUCTION AREA OR THE CORRESPONDING BUFFER ZONE

- A. Notification if caribfly is detected.
1. FDACS will notify CDFA Permits and Regulations program within 24 hours of the find by telephone at (916) 654-1017 or email at permits@cdfa.ca.gov and John Chitambar, with the Pest Exclusion Branch, by telephone at (916) 654-0312 or e-mail at john.chitambar@cdfa.ca.gov. Communications should refer to Permit No. QC 1439.
 2. Should caribfly be detected in a production area in Florida after fruit from that production area has already been shipped and is in transit to California, a more thorough inspection of the shipment shall be conducted by CDFA Border Station Staff upon arrival in California.

B. Caribfly Detection in Areas Certified by Negative Trapping and Bait Spray.

1. If three or more adult Caribflies are detected during a 30-day window, all production areas for export to California within 300 feet (91.44 m) from the detection site(s) will become ineligible for export for the remainder of the shipping season unless compliance with the following conditions is achieved.
 - a. The area within 656 feet (200 m) of each detection site is treated by ground or aerial bait spray at 7 to 10 day intervals for 30 days.
 - b. If no additional flies are found within the 30 days, the designated area again will become eligible for exports.
 - c. Should one or more larva(e) or pupa(e) be found FDACS will communicate with CDFA by email within 24 hours to Permits & Regulations at permits@cdfa.ca.gov and John Chitambar by email at john.chitambar@cdfa.ca.gov (referring to Permit QC No. 1439) (See Appendix A).
 - d. If one or more caribfly larva(e) or pupa(e) is (are) found during the survey in the production area, in the surrounding buffer zone, or at the packing house, the responsible production area will be immediately withdrawn for the entire shipping season.

IV. TRAP SURVEY

- A. McPhail traps baited with Torula yeast pellets are used for caribfly fruit fly trapping. The Torula yeast acts as a food lure and attracts both sexes of flies. The pellet includes borax as a preservative.
- B. Traps shall be serviced in accordance with approved Certification Procedures.
- C. All trapping records shall be maintained by FDACS and shall be made available to CDFA upon request.

V. BAIT SPRAY FORMULATIONS

Malathion shall be applied according to the Fyfanon ULV Insecticide Supplemental Labeling (EPA SLN NO. FL-000013). Other formulations of Malathion may be used as long as it is equivalent to a ratio of 2.4 ounces of active ingredient of Malathion.

- A. Malathion bait stations shall be applied every 6-14 days, beginning no later than 30 days prior to first harvest, and will continue until harvest is complete.
 1. Mixture of FDACS approved 2.4 ounces of Malathion and 9.6 ounces of protein hydrolysate per acre.

2. Harvest schedules based on a 30-day caribfly life cycle.
 3. Minimum of four applications required within a minimum of 30 days before harvest begins.
 4. Retreatment is required if rain occurs within three hours of application or there is inadequate coverage or droplet size.
 5. Action taken when the grower exceeds the 14-day interval period between treatments:
 - a. When the grower is at fault, all previous treatments are voided.
 - b. Allowances can be made when extended periods of inclement weather make it impractical or impossible to treat.
- B. GF-120 NF Naturalyte (Spinosad) Fruit Fly Bait (EPA Reg. No. 62719-498) shall be applied according to the label directions, at a ratio of 5 parts of water for every 1 part of GF-120 NF Naturalyte.
1. Spinosad bait stations shall be applied every 7-10 days, beginning no later than 30 days prior to first harvest, until harvest is complete.
 - a. Harvest schedules based on a 30-day caribfly life cycle.
 - b. Minimum of four applications required within a minimum of 30 days before harvest begins.
 2. Retreatment is required if rain occurs within three hours of application or there is inadequate coverage or droplet size.
 3. Action taken when the grower exceeds the 10-day interval period between treatments:
 - a. When the grower is at fault, all previous treatments are voided.
 - b. Allowances can be made when extended periods of inclement weather make it impractical or impossible to treat.

VI. PHYTOSANITARY REQUIREMENT

- A. An additional declaration shall be placed on the phytosanitary certificate stating that the shipment: “Meets the requirements of California Master Permit No. QC 1439”
- B. Each shipment shall also be accompanied by any USDA certification required by the Citrus Canker Federal Domestic Quarantine and any other applicable Federal requirements.
- C. The phytosanitary certificates, which must accompany every shipment, shall contain production area numbers and the numbers of boxes of fruit from each production area included in the shipment, as well as the name of the approved shipper, the shipper’s

assigned identification number, and truck information specific to shipment (minimum requirement is license plate number).

VII. LABELING

- A. Each carton shall be labeled with the following stamped statement: “Carambola Production Area [Number].”

VIII. PACKING FACILITY

- A. FDACS shall designate an inspector(s) to be present during the entire time fruit is being packed. The inspector(s) will conduct fruit cutting according to the Carambola Fruit Cutting Protocol attached in Appendix A. Results of the fruit cutting will be recorded on the Carambola Packinghouse Fruit Cutting Log attached in Appendix B. All logs should be kept on file by FDACS and be made available to CDFA upon request.
- B. Packinghouse Receiving: California destination shipments of carambola fruit shall be certified as free from caribfly.
1. Packing houses shall be three miles (4.8km) or more from a caribfly infested area or, if the packing house is less than three miles (4.8 km) from a caribfly infested area, ground bait spray will be applied at 7 to 10-day intervals to all hosts within 800 feet (244 m) of the packing house and continue to end of harvest.
 2. Packing House will observe appropriate safeguards as approved by FDACS including offloading and movement of fruit into the packing house, segregating fruit on packing lines, storing of certified fruit until shipment, and sealing loads for shipment.

IX. SHIPMENTS

- A. FDACS shall maintain a website with a list of approved packing houses and shippers. Here is the link for this website:
<http://www.freshfromflorida.com/Divisions-Offices/Plant-Industry/Business-Services/Registrations-and-Certifications/Caribbean-Fruit-Fly-Protocol-Program>
- B. Certified carambola fruit shall be shipped in sturdy containers in commercial vehicles. The cargo must be enclosed.
- C. Carrier loads of certified carambola fruit from approved packinghouses to California shall be sealed before leaving Florida with a method approved by FDACS. The seals shall not be broken except in the presence of a California plant quarantine inspector after the carrier arrives in California.
- D. Each shipment shall be accompanied by a phytosanitary certificate issued by an authorized official of the Florida Department of Agriculture (FDACS) affirming that “the carambola in the shipment meet the requirements of Permit No. QC 1439.”

- E. A copy of the permit must accompany each shipment of Carambola, either inside or outside the package (California Food and Agricultural Code, Section 6305).

X. GIFT PACK SHIPMENT

- A. Shipments of carambola fruit in gift packs must be in compliance with all pertinent requirements of this permit. Trucks drop-shipping gift packs outside of California need not be sealed.
- B. All gift pack boxes shall not have holes and shall be closed before shipping.
- C. Gift pack shippers shall be under a compliance agreement with the FDACS to ship only carambola fruit which has been harvested from Caribbean fly-free designed areas, to only use the stamp certificate as authorized by FDACS, and to not ship any prohibited fruit. FDACS shall closely supervise the gift pack shippers to ensure that the conditions of this permit are met. Supervision shall include regular on-site inspections and review of fruit shipment records.
- D. Each box must be stamped with a certificate authorized by the FDACS that confirms that the shipment “Meets the requirements of California Mast Permit NO. QC 1439.”
- E. Each box shall also be marked to indicate that it must be held for agricultural inspection.
- F. The gift pack shipper shall maintain a list of all California receivers. The list shall be segregated by designated area where the fruit originated. The list shall be made immediately available to FDACS representatives in the event of a problem(s) with a shipment (s).
- G. FDACS shall provide CDFA with a list of all participating packinghouses and gift pack shippers.
- H. All other gift pack shipments shall be treated and certified by FDACS.

XI. INSPECTION

- A. Inspection in California shall be conducted by the CDFA border station, and it will reserve the right to cut up to 0.25% of total pieces of fruit in the shipment.
- B. Should caribfly be found, the following measures shall be taken:
 - 1. The shipment shall be rejected. Fruit from the same designated area that may have already departed Florida and is in transit to California shall be returned or transshipped under the direction of CDFA.

2. Until the cause of the problem becomes clear and has been corrected, FDACS will suspend the issuance of subsequent certificates for that designated area.

XII. MISCELLANEOUS

- A. If deemed advisable by CDFA, the Florida carambola growers shall annually pay all expenses, including per diem and transportation to, from, and within Florida, for an authorized CDFA staff member to conduct the necessary on-site reviews.

Violation of any of the conditions of this permit, or the detection of any regulated live plant pest in any shipment authorized by this permit, shall be sufficient cause for immediate revocation of this permit and destruction of the carambola or return of the carambola to origin at the expense of the shipper.

Unless earlier revoked, this permit is valid for carambola fruit harvested between July 1, 2021 and March 31, 2022, with shipments authorized until May 31, 2022. This permit expires May 31, 2022.

Dean Kelch

Dean Kelch, Ph.D.

Environmental Program Manager

Permits & Regulations

Plant Health and Pest Prevention Services

cc: Christine Zamora
Denise Marshall
Josh Kress
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APPENDIX A

CARAMBOLA FRUIT CUTTING PROTOCOL Conducted at Production Area and Packing House

1. An FDACS official is responsible for conducting the fruit cutting during the packing process.
2. From each shipment, the FDACS official shall examine 2% of a combination of #1 & #2 fruit for shipment to California. Visual survey is required for signs of oviposition. All visually inspected fruit showing signs of potential oviposition shall be cut to look for eggs and larvae. Regardless of the presence of potential infested fruit, FDACS official shall cut a minimum of 0.25% of a combination of #1 & #2 fruit destined for shipment to California. California Border Station will reserve the right to cut up to .25% of total pieces of fruit in the shipment.
3. FDACS official will cut culls from each designated area during regularly scheduled trapping visits a minimum of once per year if resources are available.
4. Should one or more caribfly adults, larva (e) or pupa (e) be found during survey in the production area, surrounding buffer zone and/or at the packing house, FDACS will communicate with CDFA by email within 24 hours to Permits & Regulations at permits@cdfa.ca.gov and Terra Walber by email at terra.walber@cdfa.ca.gov
5. If one or more caribfly larva (e) or pupa (e) are found during survey in the production area, surrounding buffer zone and/or at the packing house, the production area will be immediately withdrawn for the entire shipping season. All larvae found must be identified by FDACS authorized staff and recorded on the “Packinghouse Inspection Log” prior to certification.
6. The FDACS official must complete a “Carambola Fruit Cutting Log” for each shipment. A packinghouse representative must also sign the log by cutting date. Logs must be made available to FDACS or CDFA upon request.

**CARAMBOLA PACKINGHOUSE
FRUIT CUTTING LOG**

Lot ID#: _____

Date: _____ Production Area: _____

Packing House Name: _____

Packing House Address: _____

Number of Fruit Packed: _____ Number of Fruit Cut: _____

Number of caribfly (any life stage) Detections: _____

Comments: _____

Packinghouse Manager Name:	FDACS/County Inspector:
Manager Signature:	Inspector Signature:

APPENDIX C

Definitions

Approved safeguarding methods – Carambola fruit after harvest is to be kept in an enclosed container or in an enclosed area with openings secured by screens, air curtains, doors, plastic strips. Prior to packing, Carambola fruit may also be stored in a cooler maintained at 58°F or below and segregated from all other exotic fruit fly host material. Separation must be a physical barrier, or no less than the length of a field bin or pallet.

Breeding population – Caribfly mated female or immature life stage detection signifies a breeding population is present.

Core area – area within 300 feet (91.44 m) from one or more caribfly, adult or immature life stage, detections.

Incipient infestation – Caribfly adult male or unmated female detections that do not signify a breeding population is present.

McPhail trap - is a glass trap with a water reservoir containing dissolved attractant compounds. Flies enter from below through the opening and drown in the solution. McPhail traps utilize Torula yeast and borax pellets act as a food attractant.

Multilure® trap - is a plastic trap consisting of four major components: Top (clear plastic), bottom (yellow plastic), hanger with swivel loop, and the lure pack. Flies are captured in the trap when they enter the opening in the bottom and drown in a 10% solution of water and food grade propylene glycol antifreeze (PG). A Multilure® trap utilizes a three-component lure which consists of putrescine (PT), ammonium acetate (AA), and trimethylamine (TMA) patches. All three attractants are synthetic food lures that attract primarily female flies. Male flies may also be attracted in small numbers. Lures are shipped in sealed packages and should not be opened until the trap is deployed. Multilure® traps are used in various situations and densities are determined by the species of insect trapped and the status of preventative release programs in operation.

Negative trapping – Traps deployed in the production area and 300 feet (91.44 m) surrounding buffer at 15 traps per square mile. Production areas become eligible for fly-free status after traps are serviced every week and produce no detections of an adult caribfly over the span of 30 days.

Production area - carambola growing area with fruit destined for export to California, under compliance with the FDACS, undergoing bait spray treatments, approved trapping procedures and includes buffer zone.

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